

Heat 500 ml distilled water to 30°C



Add 0.5 g dry yeast extract



Add 2.5 g active dry yeast (*Saccharomyces cerevisiae*)

OR

Add 2.5×10^{12} bacterial cells (*Streptococcus lactis* or
thermophilus)



100 g raw and peeled potato slices (1.27 - 1.78 mm thick)
washed with water



Adjust temperature to 30°C



Adjust pH to 6 with a neutralizing agent



Incubate at 30°C for 2.5 hr while mixing using a
conventional pump to circulate the aqueous medium from
bottom to top



Wash the potato slices with water



Fry with corn oil at 180°C for 2.5 min

FIGURE 1

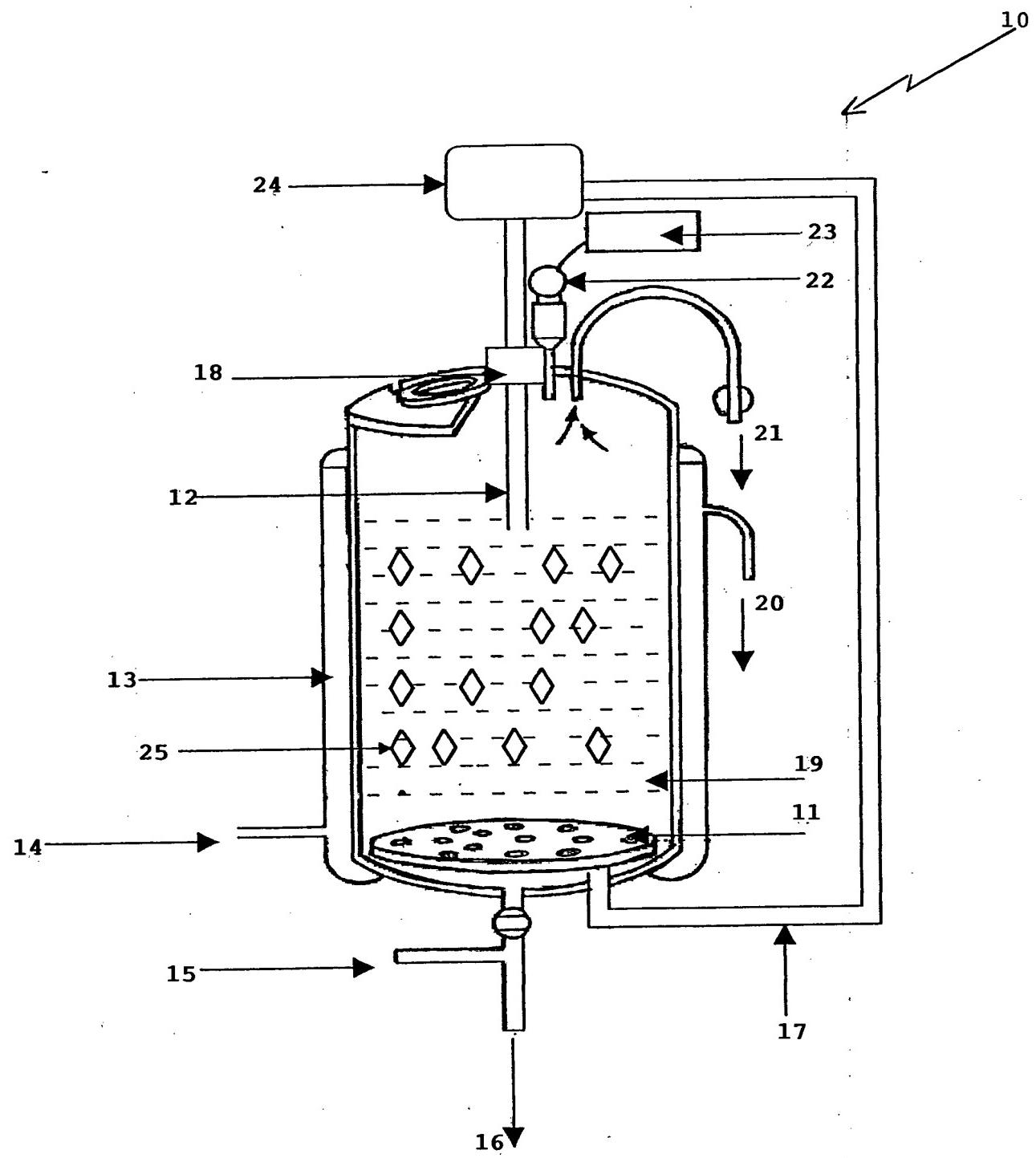


FIGURE 2

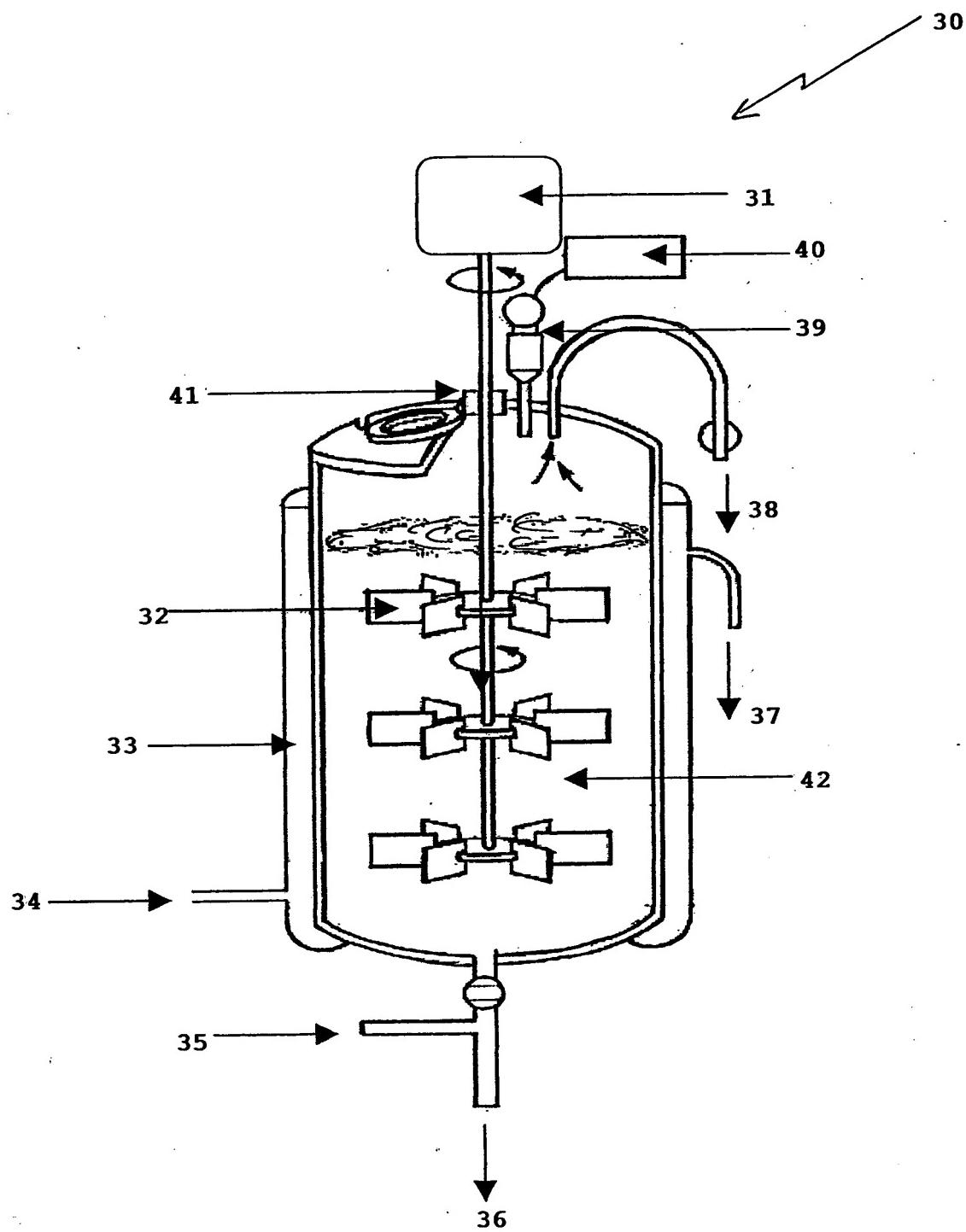


FIGURE 3

Heat 500 ml distilled water to 30°C



Add 0.5 g dry yeast extract



Add 2.5 g active dry yeast (*Saccharomyces cerevisiae*)

OR

Add 2.5×10^{12} bacterial cells (*Streptococcus lactis* or
thermophilus)



100 g fabricated potato chip mix with no sugar added



Adjust temperature to 30°C



Adjust pH to 4 with a neutralizing agent



Incubate at 30°C for 2.5 hr while mixing using a regular
mixer equipped with an impeller and a shaft



Dry and bake at 250°C for 2.5 min in an oven

FIGURE 4

Heat 500 ml distilled water to 30°C



Add 0.5 g dry yeast extract



Add 2.5 g active dry yeast (*Saccharomyces cerevisiae*)

OR

Add 2.5×10^{12} bacterial cells (*Streptococcus lactis* or
thermophilus)



100 g processed cereal mix with no sugar added



Adjust temperature to 30°C



Adjust pH to 4 with a neutralizing agent



Incubate at 30°C for 2.5 hr while mixing using a regular mixer equipped with an impeller and a shaft



Dry and bake at 250°C for 2.5 min

FIGURE 5

Heat 500 ml distilled water to 30°C



Add 0.5 g dry yeast extract



Add 2.5 g active dry yeast (*Saccharomyces cerevisiae*)

OR

Add 2.5×10^{12} bacterial cells (*Streptococcus lactis* or
thermophilus)



100 g corn tortilla chip masa



Adjust temperature to 30°C



Adjust pH to 4 with a neutralizing agent



Incubate at 30°C for 2.5 hr while mixing using a regular
mixer equipped with an impeller and a shaft



Dry and bake at 230°C for 20 sec then fry at 180°C for 2 min

FIGURE 6